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Patent Abstracts of Japan

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APPLICANT : NAKAYAMA AKIRA;

INVENTOR : NAKAYAMA AKIRA;

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TITLE : PAPAYA COOKED WITH PLUM SYRUP

ABSTRACT : PURPOSE: To obtain a processed fruit of papaya pleasantly eatable by cooking papaya fruit with a plum syrup and suppressing the smell characteristic to papaya.

CONSTITUTION: Papaya fruit, which is in 2 to 3 days before full ripeness, is cut into an adequate size after the rind is peeled. They are cooked with a syrup made of a plum syrup and a gum syrup containing 25-35% of sugar in a ratio of about 1:2 at least for 10min. The cooked papaya pieces are preserved together with the soup.

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(71) Applicant: NAKAYAMA AKIRA

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(72) Inventor: NAKAYAMA AKIRA

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